

GROUP BOOKINGS PACKAGE



DINING AREAS & EXCLUSIVITY

Whilst we endeavour to honour all requests, we are a busy venue and cannot guarantee spaces. If you wish to secure a specific area we can offer exclusive use of individual areas for a minimum spend, please see below. Outside dining is also available weather permitting.

Please note Cellar Door will always remain open.

For exclusive use of Coriole Restaurant for daytime or evening events please contact genevieve@coriole.com



COURTYARD RESTAURANT

(Exclusive use)

Max Guests: 120

Monday to Friday (Feb to Nov)

Minimum Spend: \$5,000



VERANDAH

(Exclusive use)

Max Guests: 40

Monday to Friday (Feb to Nov)

Minimum Spend: \$3,000



WINEROOM

(Exclusive use)

Wine tastings only



MENU OPTIONS

Sharing Menu One | \$70pp

House baked bread, churned butter, herb salt

Estate grown Coriole olives

Pork rillettes, yesterday's bread, pickled onion

Port Lincoln octopus, white bean, caper leaves, lardo, pickled karkalla

Woodside goat chevre, preserved fennel, salted caramel puff pastry, cumquat, black olive

Natures chicken, leek in onion weed paste, nettle, porcini ketchup

Morning harvest salad, orange dressing, Stout Road almonds

Roast potatoes

Chocolate, anise myrtle foam, gel

Sharing Menu Two | \$85pp

House baked bread, churned butter, herb salt

Estate grown Coriole olives

Pork rillettes, yesterday's bread, pickled onion

Port Lincoln octopus, white bean, caper leaves, lardo, pickled karkalla

Woodside goat chevre, preserved fennel, salted caramel puff pastry, cumquat, black olive

Natures chicken, leek in onion weed paste, nettle, porcini ketchup

Slow cooked beef cheek, blackened pumpkin, pumpkin seed

Morning harvest salad, orange dressing, Stout Road almonds

Roast potatoes

Cheese, lavosh, Manuka honey, fruit paste

Chocolate, anise myrtle foam, gel

Cocktail/Canapés Menu

(Food served for a 2 hour duration | minimum 40 guests)

3 cold canapé items | 2 hot canapé items | 2 tray items: **\$55pp**

3 cold canapé items | 2 hot canapé items | 1 tray item | 1 live cooking section: **\$70pp**

Cold Canapés

Beetroot and Woodside chevre tarts, crystallised walnuts

Duck liver parfait, native fruit

Pork rillettes, stone fruit, melba toast

Cherry wood smoked chicken, celeriac remoulade, toast

Ocean trout, fennel, orange, puffed rice

Hot canapés

Blue swimmer crab and snapper 'crab sticks', thousand island dressing

Beef slider, cheddar, slaw

Potato croquettes, sauce romesco

Pork belly, orange, pickled fennel

Lamb flat breads, salsa verde, spiced yogurt

Fried chicken wings, home made sriracha

Tray item

Fish, potato galette, cider beurre blanc, crispy salt bush

Beef, potato puree, malt roasted onion, beef jus

Chicken breast, herb paste, leek fondant, jus gras

Crispy polenta, sauce Romesco, tomato, black olive, basil

Lamb, miso, lemon, cucumber, seeds

Pork loin, grilled apple, radicchio slaw, crackling

Live Cooking Station

Authentic seafood paella – chicken, chorizo, SA prawns, Port Lincoln mussels



BEVERAGE PACKAGES

For group of 10-19 bottles of wine on consumption permitted in addition to package

For groups of 20 and over beverage package is compulsory

Packages are priced over a 2 ½ hour period commencing from your arrival time.

Additional hour served at \$10 per person

Classic beverage package: \$35 per person (2.5 hours)

Blanc de Blanc

Chenin Blanc

Rose

Choice of Songbird Cabernet Sauvignon **or** Redstone Shiraz

A selection of local beers

Soft drink & juice

Filtered water

Premium beverage package: \$45 per person (2.5 hours)

Prosecco

Fiano

Rose

Choice of Sangiovese **or** Dancing Fig

A selection of local beers

Soft drinks & Juice

Filtered water

San Pellegrino sparkling water & Aqua Panna still mineral water: \$7 per person

Non-alcoholic packages: \$15 per person (2.5hrs)

Soft drink & Juice

San Pellegrino sparkling water

Aqua Panna still mineral water



TERMS & CONDITIONS

DIETARIES

All dietary requirements can be catered for by the kitchen on top of your menu choice and will therefore not impact the rest of your group. Please note, any dietary requirements are required 72hrs in advance of the event date. Late changes will incur a \$15 cover fee.

CORIOLE RESTAURANT HOURS

The Restaurant is open from 12pm for lunch 7 days. Reservations can be made via our online booking system or via phone.

TRANSPORT

If you require transportation we recommend either Des's minibuses (08 8440 1600) or Chook's Little Winery Tours (0414 922 200).

NB. All prices are for exclusive use of individual dining areas during normal trading hours (11.30am – 5.00pm). To book an event outside of our normal trading hours, please contact genevieve@coriole.com.

Please note we do not accept tentative reservations. Credit card details and deposit are required to secure all group reservations.

All prices are subject to a 10% surcharge on Public Holidays to cover penalty rates.

If you have any further questions, please contact gather@coriole.com. Please find attached our booking form to be completed and returned if you choose to go ahead with a booking.



Group Booking Enquiry

Name: _____

Phone number: _____

Email: _____

Company: _____

Requested date: _____

Number of Adults: _____

Number of children: _____

Description of event: _____

Signature: _____

Credit Card number: _____ CVV: _____ Exp: _____

To secure your booking, we require a \$200.00 deposit.

In the event of a cancellation we require at least 72 hours' notice, failure to do this will result in a \$50/head charge to the card provided.

Please be aware that your booking time is your seating time. Please ask your guests to arrive 15 minutes early.

We do not offer split bills.

Thank you.